

SUNDAY LUNCH MENU



LITTLE THINGS

Three for 10.00 or five for 15.00

- Crispy smoked ham hock croquette, mustard mayonnaise GF
- Lamb & cumin skewer with mint raita GF
- Sprout bhajis, lentil dahl GF VG
- Spiced halloumi fries, beetroot ketchup V
- Smoked salmon scotch pan cake, dill yoghurt

STARTERS

- Parsnip & sage soup, crispy parsnip fritter, chilli oil & homemade bread V 6.00
- Pork liver terrine, gherkin & mustard salsa, malted toast 8.00
- Potted smoked mackerel with pickled carrot & chervil salad 7.75
- Ticklemore goat's cheese arancini, walnut mayonnaise, beetroot dressing V 7.75
- Brixham crab cakes, rocket, harissa, aioli & dill 8.50

SALADS & GRAINS

Starter or Main

- Tossed chicken, cucumber, wild rice & pumpkin seed satay GF 7.50/14.50
- Leek, Blue Vinney & walnut, beetroot & horseradish remoulade GF V 7.00/13.50
- Roasted squash, tahini, coriander, grapefruit, lentil & mint GF VG 6.50/13.00

MAIN COURSES

TIMBRELL'S TRIPLE ROAST 19.50
Dry aged topside of beef, roast free range chicken & slow roasted pork belly

DRY AGED TOPSIDE OF BEEF 16.00
Red wine gravy & horseradish sauce

ORCHARD FARM PORK BELLY 15.00
Fennel & sea salt crackling

HALF A FREE RANGE CHICKEN, LEMON & THYME 16.00
Salsa verde

CELERIAC & BLUE VINNY GRATIN 13.50
Artichoke & red wine gravy V

SOUTH COAST FILLET OF HAKE 18.50
Seaweed butter & capers GF

All roasts served with garlic & herb roast potatoes, seasonal roasted vegetables, buttered greens, root mash & Yorkshire pudding.
Please ask if you would like more gravy.

WILD MUSHROOM & RED WINE RISOTTO 14.00
Pearled spelt, crispy shallots, oregano VG

SPICED LAMB BURGER, RAITA 13.50
Gherkin, spicy slaw, hand cut chips with smoked paprika salt

CAULIFLOWER CHEESE
Bromham cauliflower & Wookey Hole Cheddar 3.75

300g DRY AGED STEAKS

With roast garlic & parsley butter, hand cut chips, crispy onions, roasted field mushroom & watercress

Flat Iron	Rump	Ribeye
17.50	20.00	23.50

Add peppercorn sauce or Dorset Blue Vinney sauce 2.00

SIDES

All 3.75

- Spicy slaw V GF
- Truffle mash V GF
- Hand cut chips V GF
- Green salad with mustard dressing V GF

DESSERTS

Salted caramel & chocolate tart, Ivy House thick cream & honeycomb V 7.00

Lemon posset, poached rhubarb & almond crumble V GF 7.50

Sticky toffee pudding, caramel ice cream, toffee sauce V 7.50

Rocky road sundae with toffee sauce & homemade vanilla ice cream V 7.00

Selection of homemade ice creams & sorbets with pumpkin seed praline V GF 6.50
Please ask your server for today's flavours

WEST COUNTRY CHEESES

2 for 8.00

Two of our favourite cheeses with onion seed crackers, chutney, apple & celery

Choose from:

- Smoked Dorset Red (P)
- Bath Soft (UP)
- Dorset Blue Vinney (P)
- Wookey Cheddar (P)
- Driftwood (Glastonbury) (UP)

PROVENANCE

Wherever possible we buy our ingredients from local farmers and growers. We don't buy out of season or imported produce and our menus change almost every day to make the most of the fresh catch, the new season's crop or an exciting new local specialty.

Our meat comes from two main sources: Dry aged beef & game from Buxton's in Bristol, Gloucester Old Spot Pork including

sausages & bacon cured to our recipe from Jim Bakers Orchard Farm in Wedmore, Somerset.

All our fish comes from British waters supplied by Kingfisher of Brixham.

Eggs are supplied by The Good Egg Company in Hilperton.

Yoghurts from Brown Cow Organics in Pilton, and cheeses from Somerset & surrounding counties.

All our bread, burger buns, cakes and biscuits are baked daily on the premises, using Shipton Mill and Doves organic flours. Gluten free alternatives are available on request.

Jams, chutneys, piccalilli and sauces are made freshly in our kitchens, and we churn our own ice cream using milk and cream from Blackmore Vale dairy.

The Paget family supplies us with fresh seasonal vegetables from Stills Farm, Bromham, Wiltshire - where they have been farming for 100 years.

Please advise if you have any allergies or require further information on the ingredients used in our dishes.
Some of our dishes contain nuts and nut oils which may not be listed on the menu.

Please be aware that game may contain shot.
GF - Gluten Free V - Vegetarian VG - Vegan P - Pasteurised UP - Unpasteurised